

## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

### Listing of Claims:

1. (currently amended) Savoury food composition comprising 5-80% wt (preferably 10-70% wt) of triglycerides of fatty acids, 2-80% wt (preferably 5-70%) of an edible salt, 0.1-50% wt of herbs and/or spices and/or tomato powder and/or vegetable pieces and/or monosodium glutamate, and which composition contains less than 15% wt (preferably less than 10% wt) of water, wherein the amount of H3-(triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) (H3) and H2U-(triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) (H2U) taken together is at least 55% wt based on the total amount of triglycerides;  
said composition being in the form of a particulate soup or sauce concentrate which yields a soup or sauce upon mixing and heating with an aqueous liquid,  
said composition being substantially free from animal fat; and  
wherein said composition is particulate matter.
2. (original) Composition according to claim 1 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.
3. (currently amended) Composition according to claim 1, wherein the amount of H3-(triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) (H3) is at least 15% wt based on the total amount of triglycerides, preferably at least 20%.

4. (currently amended) Composition according to claim 1, wherein the amount of H<sub>2</sub>U-(triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid)-(H<sub>2</sub>U) taken together is at least 40% wt based on the total amount of triglycerides.
5. (previously presented) Composition according to claim 1, wherein the ratio H<sub>3</sub> / H<sub>2</sub>U is between 0.5 and 1.2.
6. (previously presented) Composition according to claim 1, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.
7. (previously presented) Composition according to claim 1, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.
8. (previously presented) Composition according to claim 1, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.
9. (canceled)
10. (original) Composition according to claim 9, wherein the particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.
11. (canceled)
12. (previously presented) Composition according to claim 1 in the form of a bouillon or broth cube, which yields a bouillon or broth upon mixing and heating with an aqueous liquid.